



IN THE CLAIMS:

1-9. **(Canceled).**

10. **(New)** A method of producing a healthy drink from azuki beans which comprises the steps of

(a) washing a plurality of azuki beans,

(b) extracting said washed azuki beans with water to obtain an extracted liquid which contains mineral and polyphenol components, ~~from the azuki beans,~~

(c) diluting said extracted liquid with water to provide an adjusted liquid,

(d) placing said adjusted liquid in a sealed container,

(e) heating said sealed container to a temperature of 110 to 130°C for 30 to 40 minutes to develop color in the adjusted liquid therein and remove astringency,

(f) cooling said sealed container, and

(g) aging the sealed container to provide the healthy drink therein.

11. **(New)** The method according to claim 10, wherein the adjusted liquid provided in step (c) includes, per 100 ml of adjusted liquid, 0.5 to 1 mg sodium, 1 to 2 mg calcium, 1 to 2 mg magnesium, 10 to 20 mg potassium, 0.01 to 0.05 mg iron, and 25 to 35 mg tannin.

12. **(New)** A method of producing a healthy drink from azuki beans which comprises the steps of

(a) washing a plurality of azuki beans,

(b) extracting said washed azuki beans with water to obtain an extracted liquid which contains mineral and polyphenol components,

(c) diluting said extracted liquid with water to provide an adjusted liquid,

(d) placing said adjusted liquid in a sealed container,

(e) heating said sealed container,

(f) cooling said sealed container, and

(g) maintaining said sealed container at 15 to 30°C for 3 to 7 days to age the adjusted liquid therein and deepen color and flavor thereof.

13. **(New)** The method according to claim 12, wherein the adjusted liquid provided in step (c) includes, per 100 ml of adjusted liquid, 0.5 to 1 mg sodium, 1 to 2 mg calcium, 1 to 2 mg magnesium, 10 to 20 mg potassium, 0.01 to 0.05 mg iron, and 25 to 35 mg tannin.

14. **(New)** A method of producing a healthy drink from azuki beans which comprises the steps of

(a) washing a plurality of azuki beans,

(b) extracting said azuki beans by contact with hot water at 80 to 100°C for 20 to 60 minutes to provide an extracted liquid which contains mineral and polyphenol components,

(c) diluting said extracted liquid with water to provide an adjusted liquid,

(d) heating said adjusted liquid to 120 to 135°C,

(e) aging the adjusted liquid for 5 to 40 minutes to develop color and flavor,

(f) cooling the adjusted liquid,  
(g) placing said adjusted liquid in a sealed container, and  
(h) aging the adjusted liquid in the sealed container by  
subjecting said sealed container to a temperature of 15 to 30°C for 3 to 7  
days to deepen and stabilize the color and flavor thereof.

15. **(New)** A healthy drink made by the method of claim 10.

16. **(New)** A healthy drink made by the method of claim 11.